FORM PTO-1390 U.S. DE	PARTMENT OF COMMERCE PATENT AND TRADEMARK	K OFFICE ATTORNEY'S DOCKET NUMBER			
(REV 10-94)	•	7524.23USWO			
TRANSMITTAL LETTER					
	ED OFFICE (DO/EO/US) IG UNDER 35 U.S.C. 371				
CONCERNING A FILIN	IG UNDER 33 U.S.C. 3/1	U.S. APPLICATION NO. (If known, see 37 C.F.R. 1.5)			
		Unkpa/RONASS			
INTERNATIONAL APPLICATION NO.	INTERNATIONAL FILING DATE	PRIORITY DATE CLAIMED			
PCT/CH00/00076	April 8, 1999				
TITLE OF INVENTION	<u> </u>	L			
METHOD AND DEVICE FOR THERMAL	LY TREATING FLOUR FOR HYGIE	NIC PURPOSES			
APPLICANT(S) FOR DO/EO/US					
WUEST et al.					
Applicant herewith submits to the United States D	esignated/Elected Office (DO/EO/US) the fo	ollowing items and other information:			
• •					
1. [X] This is a FIRST submission of items con	ncerning a filing under 35 U.S.C. 371. ENT submission of items concerning a filing	under 35 H S C 371			
 [] This is a SECOND or SUBSEQUE [X] This express request to begin national ex 	amination procedures (35 U.S.C. 371(f)) at a	any time rather than delay			
examination until the expiration of the ap	oplicable time limit set in 35 U.S.C. 371(b) a	and PCT Articles 22 and 39(I).			
4. [X] A proper Demand for International Preli-	minary Examination was made by the 19th n	month from the earliest claimed priority date.			
5. [X] A copy of the International Application a					
a. [X] is transmitted herewith (required only if not transmitted by the International Bureau).					
b. [X] has been transmitted by the Into c. [] is not required, as the apple		ing Office (RO/US)			
c. [] is not required, as the application was filed in the United States Receiving Office (RO/US) 6. [] A translation of the International Application into English (35 U.S.C. 371(c)(2)).					
7. [] Amendments to the claims of the Interna	tional Application under PCT Article 19 (35	5 U.S.C. 371(e)(3))			
a. [] are transmitted herewith (r	equired only if not transmitted by the Interna				
b. [] have been transmitted by t		conta has NOT syminad			
c. [] have not been made; howed	ever, the time limit for making such amendm rill not be made.	ienis nas NOT expired.			
		2717-723			
8. [] A translation of the amendments to	the claims under PCT Article 19 (35 U.S.C.	3/1(c)(3)).			
9. [X] An unsigned oath or declaration of the in	eventor(s) (35 U.S.C. 371 (c)(4)).				
10. [] A translation of the annexes to the International Preliminary Examination Report under PCT Article 36					
(35 U.S.C. 371(c)(5)).					
Items 11. to 16. below concern document(s) or					
11. [] An Information Disclosure Stateme	nt under 37 CFR 1.97 and 1.98.				
12. [] An assignment document for record	ling. A separate cover sheet in compliance w	with 37 CFR 3.28 and 3.31 is included.			
13. [] A FIRST preliminary amendment. [] A SECOND of SUBSEQUENT pre	liminary amendment.				
	•				
14. [] A substitute specification.					
15. [] A change of power of attorney and/	or address letter.				
16. [X] Other items or information: PCT/ISA/2	10; PCT/IPEA/409; Communication Regardin	g Foreign Specification			

U.S. APRLICATION NO. (If know	vn, see 37 C.F.R. 1.5)	INTERNATIONAL APPLICATION NO.		ATTORNEY'S DOCKET NUMBER	
Unknown 09	7/890055	PCT/CH00/00076		7524.23USWO	
17. [X] The following fees are submitted:			CALCULATIONS PTO USE ONLY		
	EE (37 CFR 1.492(a) (1)-(5	5)):			
	been prepared by the EPO o		\$860.00		
	ninary examination fee paid (1))		\$690.00		
	eliminary examination fee pa earch fee paid to USPTO (37				
	al preliminary examination f h fee (37 CFR 1.445(a)(3)) p		\$1000.00		
International preliminary examination fee paid to USPTO (37 CFR 1.482) and all claims satisfied provisions of PCT Article 33(2)-(4)\$100.00					
		PRIATE BASIC FEE		\$860.00	
	or furnishing the oath or decl t claimed priority date (37 Cl		30	\$	
CLAIMS	NUMBER FILED	NUMBER EXTRA	RATE		
Total claims	6 -20 =	0	X \$18.00	\$	
Independent claims	2 -3 =	0	X \$80.00	\$	
MULTIPLE DEPENDE	ENT CLAIM(S) (if applicabl	le)	+ \$260.00	\$	
	TOTAL	OF ABOVE CALCU	LATIONS =	\$860.00	
	ing by small entity, if applica	able. Small entity status is	claimed		
pursuant to 37 CFR 1.2	.7			\$	
		SU	UBTOTAL =	\$860.00	
	00 for furnishing the English t claimed priority date (37 Cl		[]30 +	\$	
		TOTAL NATIO)NAL FEE =	\$860.00	
	closed assignment (37 CFR ropriate cover sheet (37 CFR			\$	
		TOTAL FEES EN	NCLOSED =	\$860.00	
				Amount to be: refunded	s
				charged	\$
a. [X] Check(s) in the	e amount of \$860.00 to cove	r the above fees is enclosed			
b. [] Please charge r A duplicate cop	my Deposit Account No py of this sheet is enclosed.	in the an	nount of \$	to cover the abov	re fees.
	ioner is hereby authorized to o Deposit Account No. 13-2		which may be req	uired, or credit any	
	oropriate time limit under 3 e filed and granted to resto			petition to revive (37 CFR	ı
SEND ALL CORRESPONDENCE	3 TO:				1
John J. Gresens MERCHANT & GOULD SIGNATURE:				See _	
MERCHANT & GOULD P.O. Box 2903					
Minneapolis, MN 55402-0903 NAME: John J. Greser's					
	REGISTRATION NUMBER: 33,112				: 33,112

Applicant:

Wuest et al.

Serial No.:

09/890,055

Filed:

No.:

July 25, 2001

Confirmation

5754

Docket:

Examiner:

7524.23USWO

Unknown

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Notice of Allow.

Group Art Unit:

NA

Date:

Due Date:

October 29, 2002

Title:

METHOD AND DEVICE FOR THERMALLY TREATING FLOUR FOR

HYGIENIC PURPOSES

CERTIFICATE UNDER 37 CFR 1.10:

"Express Mail" mailing label number: EV077893945US

Date of Deposit: September 12, 2002

I hereby certify that this paper or fee is being deposited with the U.S. Postal Service "Express Mail Post Office to Addressee" service under 37 CFR 1.10 on the date indicated above and is addressed to Box Missing Parts, Commissioner for Patents and Trademarks, Washington, D.C. 20231.

PRELIMINARY AMENDMENT

Box Missing Parts Commissioner for Patents Washington, D.C. 20231

Dear Sir:

In connection with the above-identified application, please enter the following preliminary amendment:

IN THE CLAIMS

Please cancel claims 1-7 and add new claims 8-15 as follows:

- 8.(new) A device for a thermal treatment of flour, especially feed meal or similar bulk goods, for hygienic purposes, said device having a heatable mixer, drying and cooling equipment, filters and discharge equipment, characterized in that
 - the heatable mixer is a batch mixer (4) which is connected to a dryer/cooler (8) by means of a lock-like valve system (3), and
 - the dryer/cooler (8) is connected by another valve system (11) to a second batch mixer (12) which has devices for adding the additives.

- 9. (new) The device according to claim 8, characterized in that the batch mixer (12) has a device (14) having nozzle bars.
- 10. (new) The device according to claim 8, characterized in that a heating duct (16) of a heating register (10) is provided for hygienic treatment or for cleaning of the device.
- 11. (new) The device according to claim 9, characterized in that a heating duct (16) of a heating register (10) is provided for hygienic treatment or for cleaning of the device.
- 12. (new) The device according to claim 8, characterized in that another drying/cooler (8') and/or batch mixer (12) acting independently of one another is provided.
- 13. (new) The device according to claim 9, characterized in that another drying/cooler (8') and/or batch mixer (12) acting independently of one another is provided.
- 14. (new) The method of thermal treatment of flour, especially feed meal or similar bulk goods, for hygienic purposes, by heating the bulk material in a mixer, followed by drying and cooling, characterized in that the heating as well as the drying and cooling are performed in batches, and the heating is performed in a batch mixer (4), and the drying/cooling is performed in a separate dryer/cooler (8), and additives are mixed into the dried and cooled bulk material in a downstream second batch mixer (12) arranged downstream, where the batch mixer (4) and the dryer/cooler (8) as an entire system are treated with hot air for hygienic purposes and/or they are cleaned with cold air.
- 15. (new) The method according to claim 14, characterized in that different batches of bulk material are treated thermally at the same time and independently of one another.

REMARKS

Applicants respectfully request that the preliminary amendment described herein be entered into the record prior to calculation of the filing fee and prior to examination and consideration of the above-identified application.

If a telephone conference would be helpful in resolving any issues concerning this communication, please contact Applicants' primary attorney-of record, John J. Gresens (Reg. No. 33,112), at (612) 371.5265.

Respectfully submitted, MERCHANT & GOULD P.C. P.O. Box 2903 Minneapolis, Minnesota 55402-0903 (612) 332-5300

Dated: September 12, 2002

JJG:hb

John J. Gresens

FU 218-P/WO

Rec'd PCT/PTO 12 SEP 2001

METHOD AND DEVICE FOR THERMALLY TREATING FLOUR

FOR HYGIENIC PURPOSES

This invention relates to a method and device for thermally treating flour and similar free-flowing food and feed products according to the definition of the species of claim 1 as well as a device for carrying out this method. In particular, this invention relates to the thermal treatment of feed meal and flour.

Methods are known for hygienic treatment sterilization of pellets or powdery substances that are human and/or animal feed products. requires adequate thermal and/or hydrothermal treatment to kill or at least inactivate microorganisms. This treatment is followed by cooling. In a continuous operation, this results in different holding times and uneven conditions at the beginning and end of the treatment operation.

International Patent WO98/43682 concerns a batch method of sterilizing granules and the like, where the product is heated to a sterilization temperature by means of steam in a chamber of a mixing apparatus. After this heating, the product goes to a second chamber beneath that, where it is subject to a holding time until it is discharged. The heat treatment of the product takes place with the product in a fluidized state. The two chambers are separated from one another by means of closable discharge openings. The volume of the second chamber is larger than the volume of the first chamber.

According to European Patent B 219,471, the mixing unit consists of a mixing chamber with rotating mixing paddles and a misting device in the form of a rotating line roller.

According to European Patent B 210,966, such a mixer may also have means for lateral feed of a cooling agent or a drying agent.

In addition, it can also be regarded as known to provide such units with additional cooling and drying equipment, where the suggested solutions have been based on rigid and thus inflexible combinations because in most cases continuous operation of large quantities of product is assumed. The above-mentioned types of equipment usually have long inclinations and transitions, which can lead to conveyance problems and temperature differences.

The object of this invention is to develop a method of thermal treatment of flour and meal for hygienic purposes, especially for thermal treatment of feed meal which will avoid the disadvantages of the state of the art and will also permit efficient treatment of even small batches. This object is achieved with the characterizing features of claim 1.

Another object of this invention is create a device for thermal treatment of flour, especially feed meal according to claim 4, for hygienic purposes.

Advantageous embodiments are disclosed in the respective subordinate claims.

The basic idea of this invention consists of first performing a thermal treatment, e.g., of feed meal in a mixer, preferably a batch mixer, at first in accordance with the state of the art, and then drying and cooling the treated product and only then adding sensitive additives to the batch in a subsequent mixer, where they are incorporated.

This not only allows an adaptation to different batch sizes but also avoids the problem of condensation and prevents damage to the additives during the thermal treatment. The latter also makes it possible to add smaller amounts of additives such as antibiotics. The equipment used for this may be set up in a modular fashion, permitting a great variation in designs.

The method according to this invention permits a very short set-up time, rapid product changes and reliable thermal conditions without the risk of condensation, thus eliminating a significant source of contamination.

This invention will be described in greater detail below in an embodiment on the basis of a drawing. In the drawing, the only figure shows a schematic diagram of a device for thermal treatment of feed meal for hygienic purposes.

This device has a depot 1 which is filled with the product to be treated (feed meal). The depot 1 is connected to a mixer 4 by a flap valve system 3, where the flap valve system 3 permits an airtight separation between the depot 1 and the mixer 4.

The mixer 4 is a batch mixer, preferably designed according to Swiss Patent 1333/94 or European Patent A 685,255 and having a mixer shaft 1 with mixing paddles as well as a device for steam feed 6.

The product outlet 7 of the mixer 4 is connected to a dryer/cooler 8 which is equipped with a filter 9 for exhaust air purification. Likewise, a heating register 10 is also provided. Both hot air for drying the product and cool air can be generated.

The dryer/cooler 8 is connected by another valve system

11 to another batch mixer 12 which is designed like batch mixer 4. A discharge device such as a discharge screw 13 is provided at the product outlet of the batch mixer 12 for discharging the treated feed meal 2'.

The batch mixer 12 also has a device 14 for adding solid or liquid substances which are sensitive to heat; this device has nozzle bars. Such devices are described in German Patent Application P19904994.7 by the present applicant, which was not published previously, and they may also include small component scales or the like.

To increase the capacity of the device, the dryer/cooler 8' and/or batch mixer 12' may also be connected in parallel.

The batch mixer 4 also has a heater 15, and the entire system can be sterilized with hot air through a corresponding heating management 16 or it can be cleaned with cool air. This guarantees a high level of cleanliness, short cleaning times and rapid product change. The parts of the device which come in contact with product have inclined surfaces which thus tend to collect less dirt (at the same time, they also yield the lowest risk of entrainment).

The feed meal 2 to be treated goes first into depot 1 and then goes through the lock-like valve system 3 in to the batch mixer 4, where the product 2 is heated, which is accelerated by thorough mixing of the product 2 by mixing paddles on the mixer shaft 5 (short dwell time), thus yielding a high degree of uniformity in conditioning. The resulting heating temperature to be set depends on the desired degree of sterility as well as other factors.

Due to the subsequent drying and cooling in a separate

dryer/cooler 8, not only is condensation largely prevented but also the next batch can already be treated in batch mixer 4. Corresponding closing devices (not shown) are provided between the individual components.

Product dust goes to the filter 9, and the purified exhaust air can be discharged to the environment or it can be reused in circulating air. This process is controlled in such a way that the resulting filtered dust is returned to the processed batch of product feed meal 2 without any risk of entrainment.

Then any required additives are added to the cooled and dried product 2' in batch mixer 12, and then the product is discharged by means of the discharge screw 13.

Nomenclature

- 1 depot
- 2 feed meal
- 2' feed meal
- 3 valve system
- 4 batch mixer
- 5 mixer shaft
- 6 steam feed
- 7 product outlet
- 8 dryer/cooler
- 8' dryer/cooler
- 9 filter
- 10 heating register
- 11 valve system
- 12 batch mixer
- 12' batch mixer
- 13 discharge screw
- 14 device
- 15 heating
- 16 heating guide

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CLAIMS

1. A method of thermal treatment of flour for hygienic purposes, especially feed meal or similar bulk goods, by heating the bulk material in a mixer, followed by drying and cooling, characterized in that the heating as well as the drying and cooling are performed in batches, and

the heating is performed in a batch mixer (4), and the drying/cooling are performed in a separate dryer/cooler (8), and

additives are mixed with the dried and cooled bulk material in a downstream second batch mixer (12).

- 2. The method according to claim 1, characterized in that different batches of bulk material are thermally treated at the same time and independently of one another.
- 3. The method according to claims 1 or 2, characterized in that the batch mixer (4, 12) and the dryer/cooler (8) can be sterilized as an entire system with hot air and/or cleaned with cool air.
- 4. The device for thermal treatment of flour for hygienic purposes, especially feed meal or similar bulk goods, having a heatable mixer, drying and cooling equipment, filter and discharge equipment, characterized in that

the heatable mixer is a batch mixer (4) which is connected to a dryer/cooler (8) by means of a lock-like valve system (3), and

the dryer/cooler (8) is connected by another valve system (11) to a second batch mixer (12), having devices for adding the additives.

- 5. The device according to claim 4, characterized in that the batch mixer (12) has a device (14) with nozzle bars.
- 6. The device according to one of claims 4 or 5, characterized in that a heating control (16) is provided for a heating register (10) for sterilization and/or cleaning of the device.
- 7. The device according to one of claims 4 through 6, characterized in that another dryer/cooler (8') and/or batch mixer (12) which act independently of one another are provided.

PCT

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Internationales Büro

INTERNATIONALE ANMELDUNG VERÖFFENTLICHT NACH DEM VERTRAG ÜBER DIE
INTERNATIONALE ZUSAMMENARBEIT AUF DEM GEBIET DES PATENTWESENS (PCT)

(51) Internationale Patentklassifikation 7:

A23N 17/00, A23K 3/03, 3/00

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(30) Prioritätsdaten:

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8. April 1999 (08.04.99)

DE

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- (74) Gemeinsamer Vertreter: BÜHLER AG; Patentabteilung, CH-9240 Uzwil (CH).

(81) Bestimmungsstaaten: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, ARIPO Patent (GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW), eurasisches Patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), europäisches Patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI Patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG).

Veröffentlicht

Mit internationalem Recherchenbericht.

(54) Title: METHOD AND DEVICE FOR THERMALLY TREATING FLOUR FOR HYGIENIC PURPOSES

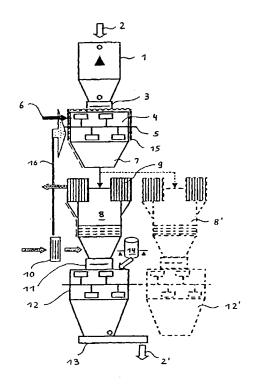
(54) Bezeichnung: VERFAHREN UND VORRICHTUNG ZUR HYGIENISIERENDEN, THERMISCHEN BEHANDLUNG VON MEHL

(57) Abstract

The invention relates to a method and a device for thermally treating flour, especially middlings, for hygienic purposes. The device consists of modules which are a first, heatable batch mixer (4) with a pre-mounted depot (1). Said batch mixer is connected to a drier/cooler (8) via a lock-like flap system (3). A second batch mixer (12) comprising a device (14) for adding additives and a discharge device is mounted behind an additional flap system (11) that is mounted behind the drier/cooler (8).

(57) Zusammenfassung

Die Erfindung betrifft ein Verfahren und eine Vorrichtung zur hygienisierenden, thermischen Behandlung von Mehl, insbesondere von Futtermehl. Die Vorrichtung besteht modulartig aus einem ersten, beheizbaren Batchmischer (4) mit einem vorgelagerten Depot (1), der über ein schleusenartiges Klappensystem (3) mit einem Trockner/Kühler (8) verbunden ist, wobei diesem nach einem weiteren Klappensystem (11) ein zweiter Batchmischer (12) mit einer Einrichtung (14) zur Zudosierung von Zusatzstoffen sowie einer Austragseinrichtung nachgeordnet ist.



Attorney Docker Nop 524.23 USWO

MERCHANT & GOULD P.C.

United States Patent Application

COMBINED DECLARATION AND POWER OF ATTORNEY

colare that my residence, post office address and citizenship are as stated below next to my

name; that	or i ne	reby declare that: my rest	dence, post office add	iress and citiz	enship are as stated below hex	л ю п
I verily believe I am the o are named below) of the subject m DEVICE FOR THERMALLY TR	atter w	hich is claimed and for w	hich a patent is sough		a joint inventor (if plural invention entitled: METHOD ANI	
The specification of which						
a. is attached hereto						
b. was filed on July 25, 2001 PCT-filed application) described a 2001 (if any), which I have review	nd clai	med in international no. P	CT/CH00/00076 file	was amended of February 10,		
I hereby state that I have reviewed any amendment referred to above.	and ur	nderstand the contents of t	he above-identified sp	pecification, in	ncluding the claims, as amend	ed by
I hereby claim foreign priority ben certificate listed below and have al that of the application on the basis	so ide	ntified below any foreign				
 a. no such applications have be b. such applications have been 						
FOR	EIGN A	PPLICATION(S), IF ANY, C	LAIMING PRIORITY U	NDER 35 USC	119	
COUNTRY	APPI	LICATION NUMBER	DATE OF FILING		DATE OF ISSUE	
			(day, month, year)		(day, month, year)	
Germany	199	15 908.3	April 8, 1999			
ALL FORE	IGN A	PPLICATION(S), IF ANY, FI	LED BEFORE THE PRI	ORITY APPLIC	CATION(S)	
COUNTRY	APPI	LICATION NUMBER	DATE OF FILING		DATE OF ISSUE	
			(day, month, year)		(day, month, year)	
	<u> </u>					
I hereby claim the benefit under Ti below and, insofar as the subject m manner provided by the first parag defined in Title 37, Code of Federa or PCT international filing date of	natter o raph o: il Regi	of each of the claims of thi f Title 35, United States Calations, § 1.56(a) which c	s application is not di ode, § 112, I acknow	sclosed in the ledge the duty	prior United States applicatio to disclose material informati	n in tl ion as
U.S. APPLICATION NUMBER		DATE OF FILING (day, month, year)	STATU	S (patented, pending, abandoned)	
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I hereby claim the benefit under Ti	tle 35,	United States Code § 119	(e) of any United Sta	tes provisiona	l application(s) listed below:	
U.S. PROVISIONAL A	PPLICA	ATION NUMBER	D	ATE OF FILIN	G (Day, Month, Year)	

OSSOUSS OSIEDS

I acknowledge the duty to displose information that is material to the patentability of this application in accordance with Title 37, Code of Federal Regulations, § 1.56 (reprinted below):

§ 1.56 Duty to disclose information material to patentability.

or

- A patent by its very nature is affected with a public interest. The public interest is best served, and the most effective patent examination occurs when, at the time an application is being examined, the Office is aware of and evaluates the teachings of all information material to patentability. Each individual associated with the filing and prosecution of a patent application has a duty of candor and good faith in dealing with the Office, which includes a duty to disclose to the Office all information known to that individual to be material to patentability as defined in this section. The duty to disclose information exists with respect to each pending claim until the claim is canceled or withdrawn from consideration, or the application becomes abandoned. Information material to the patentability of a claim that is canceled or withdrawn from consideration need not be submitted if the information is not material to the patentability of any claim remaining under consideration in the application. There is no duty to submit information which is not material to the patentability of any existing claim. The duty to disclose all information known to be material to patentability of any claim issued in a patent was cited by the Office or submitted to the Office in the manner prescribed by §§ 1.97(b)-(d) and 1.98. However, no patent will be granted on an application in connection with which fraud on the Office was practiced or attempted or the duty of disclosure was violated through bad faith or intentional misconduct. The Office encourages applicants to carefully examine:
 - (1) prior art cited in search reports of a foreign patent office in a counterpart application, and
- (2) the closest information over which individuals associated with the filing or prosecution of a patent application believe any pending claim patentably defines, to make sure that any material information contained therein is disclosed to the Office.
- (b) Under this section, information is material to patentability when it is not cumulative to information already of record or being made of record in the application, and
 - It establishes, by itself or in combination with other information, a prima facie case of unpatentability of a claim;
 - (2) It refutes, or is inconsistent with, a position the applicant takes in:
 - (i) Opposing an argument of unpatentability relied on by the Office, or
 - (ii) Asserting an argument of patentability.

A prima facie case of unpatentability is established when the information compels a conclusion that a claim is unpatentable under the preponderance of evidence, burden-of-proof standard, giving each term in the claim its broadest reasonable construction consistent with the specification, and before any consideration is given to evidence which may be submitted in an attempt to establish a contrary conclusion of patentability.

- (c) Individuals associated with the filing or prosecution of a patent application within the meaning of this section are:
 - (1) Each inventor named in the application:
 - (2) Each attorney or agent who prepares or prosecutes the application; and
- Every other person who is substantively involved in the preparation or prosecution of the application and who is associated with the inventor, with the assignee or with anyone to whom there is an obligation to assign the application.
- (d) Individuals other than the attorney, agent or inventor may comply with this section by disclosing information to the attorney, agent, or inventor.
- (e) In any continuation-in-part application, the duty under this section includes the duty to disclose to the Office all information known to the person to be material to patentability, as defined in paragraph (b) of this section, which became available between the filing date of the prior application and the national or PCT international filing date of the continuation-in-part application.

Thereby appoint the following attorney(s) and/or patent agent(s) to prosecute this application and to transact all business in the Patent and Trademark Office connected herewith:

•			
Albrecht, John W.	Reg. No. 40,481	Larson, James A.	Reg. No. 40,443
Ali, M. Jeffer	Reg. No. 46,359	Leonard, Christopher J.	Reg. No. 41,940
Altera, Allan G.	Reg. No. 40,274	Liepa, Mara E.	Reg. No. 40,066.
Anderson, Gregg I.	Reg. No. 28,828	Lindquist, Timothy A.	Reg. No. 40,701
Batzli, Brian H.	Reg. No. 32,960	Lown, Jean A.	Reg. No. <u>P-48,428</u>
Beard, John L.	Reg. No. 27,612	Mayfield, Denise L.	Reg. No. 33,732.
Berns, John M.	Reg. No. 43,496	McDonald, Daniel W.	Reg. No. 32,044
Branch, John W.	Reg. No. 41,633	McIntyre, Jr., William F.	Reg. No. 44,921
Bremer, Dennis C.	Reg. No. 40,528	Mitchem, M. Todd	Reg. No <u>. 40,731</u>
Brown, Jeffrey C.	Reg. No. 41,643	Mueller, Douglas P.	Reg. No. 30,300
Bruess, Steven C.	Reg. No. 34,130	Nelson, Anna M.	Reg No. P-48,935.
Byrne, Linda M.	Reg. No. 32,404	Parsons, Nancy J.	Reg. No. 40,364
Campbell, Keith	Reg. No. 46,597	Pauly, Daniel M.	Reg. No. <u>40,123</u>
Carlson, Alan G.	Reg. No. 25,959	Phillips, John B.	Reg. No <u>. 37,206</u>
Caspers, Philip P.	Reg. No. 33,227	Pino, Mark J.	Reg. No. <u>43,858</u>
Clifford, John A.	Reg. No. 30,247.	Prendergast, Paul	Reg. No. 46,068
Cook, Jeffrey	Reg. No. P-48,649	Pytel, Melissa J.	Reg. No. 41,512
Daignault, Ronald A.	Reg. No. 25,968	Qualey, Terry	Reg. No. 25,148
Daley, Dennis R.	Reg. No. 34,994	Reich, John C.	Reg. No. <u>37,703</u>
Dalglish, Leslie E.	Reg. No. 40,579	Reiland, Earl D.	Reg. No. 25,767
Daulton, Julie R.	Reg. No. 36,414	Roberts, Fred	Reg. No. 34,707
DeVries Smith, Katherine M.	Reg. No. 42,157	Samuels, Lisa A.	Reg. No. 43,080
DiPietro, Mark J.	Reg. No. 28,707	Schmaltz, David G.	Reg. <u>No. 39,828</u>
Doscotch, Matthew A.	Reg No. P-48,957	Schuman, Mark D.	Reg. No <u>. 31,19</u> 7
Edell, Robert T.	Reg. No. 20,187	Schumann, Michael D.	Reg. No. 30,422
Epp Ryan, Sandra	Reg. No. 39,667	Scull, Timothy B.	Reg. No. <u>42,137</u>
Glance, Robert J.	Reg. No. 40,620	Sebald, Gregory A.	Reg. No <u>. 33,280</u>
Goggin, Matthew J.	Reg. No. 44,125	Skoog, Mark T.	Reg. No. 40,178
Golla, Charles E.	Reg. No. 26,896	Spellman, Steven J.	Reg. N <u>o. 45,124</u>
Gorman, Alan G.	Reg. No. 38,472	Stoll-DeBell, Kirstin L.	Reg. No <u>. 43,164</u>
Gould, John D.	Reg. No. 18,223	Sullivan, Timothy	Reg. No. 47,981
Gregson, Richard	Reg. No. 41,804	Sumner, John P.	Reg. No. 29,114
Gresens, John J.	Reg. No. 33,112	Swenson, Erik G.	Reg. No. 45,147
Hamer, Samuel A.	Reg. No. 46,754	Tellekson, David K.	Reg. No. 32,314
Hamre, Curtis B.	Reg. No. 29,165	Trembath, Jon R.	Reg. No. 38,344.
Harrison, Kevin C.	Reg. No. <u>46,759</u>	Tunheim, Marcia A.	Reg. No <u>. 42,189</u>
Hertzberg, Brett A.	Reg. No. 42,660	Underhill, Albert L.	Reg. No. 27,403
Hillson, Randall A.	Reg. No. 31,838	Vandenburgh, J. Derek	Reg. No. 32,179
Holzer, Jr., Richard J.	Reg. No. 42,668	Wahl, John R.	Reg. No. 33,044
Hope, Leonard J.	Reg. No. 44,774	Weaver, Karrie G.	Reg. No. 43,245
Jardine, John S.	Reg. No. <u>P-48,835</u>	Welter, Paul A.	Reg. No. 20,890
Johnston, Scott W.	Reg. No. 39,721	Whipps, Brian	Reg. No. 43,261
Kadievitch, Natalie D.	Reg. No. 34,196	Whitaker, John E.	Reg. No. 42,222
Kaseburg, Frederick A.	Reg. No. 47,695	Williams, Douglas J.	Reg. No. 27,054
Kettelberger, Denise	Reg. No. 33,924	Withers, James D.	Reg. No. 40,376
Keys, Jeramie J.	Reg. No. 42,724	Witt, Jonelle	Reg. No. 41,980
Knearl, Homer L.	Reg. No <u>. 21,197</u>	Wu, Tong	Reg. No. 43,361
Kowalchyk, Alan W.	Reg. No. 31,535	Young, Thomas	Reg. No. 25,796
Kowalchyk, Katherine M.	Reg. No. 36,848	Zeuli, Anthony R.	Reg. No. 45,255
Lacy, Paul E.	Reg. No. 38,946		
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I hereby authorize them to act and rely on instructions from and communicate directly with the person/assignee/attorney/firm/ organization who/which first sends/sent this case to them and by whom/which I hereby declare that I have consented after full disclosure to be represented unless/until I instruct Merchant & Gould P.C. to the contrary.

I understand that the execution of this document, and the grant of a power of attorney, does not in itself establish an attorney-client relationship between the undersigned and the law firm Merchant & Gould P.C., or any of its attorneys.

Please direct all correspondence in this case to Merchant & Gould P.C. at the address indicated below:

Merchant & Gould P.C. P.O. Box 2903 Minneapolis, MN 55402-0903



I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

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Signa	ature of Inventor 20	1: \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	Dates	49/2001
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